The Food Safety and Standards Authority of India (FSSAI) recently launched the Food Safety Training and Certification (FoSTaC) programme to ensure that food safety training programmes are delivered to the target audience to build up the capability of Food Safety Supervisors of Food Business Operators across the country.

In the light of this, CII Surakshit Khadya Abhiyan, a pan-India food safety campaign to strengthen action on ‘Safe Food for All’ through awareness and capacity-building programmes, and a training partner of FoSTaC is organising training on June 2.

The topic is ‘Hygienic and Sanitary Practices for Food General Manufacturing, Advanced Level (Good Hygiene/Manufacturing Practices under Schedule 4, Part II of Food Safety and Standard Act, Rule and Regulations)’ at 9 a.m. at Hotel Quorum, Mysuru, here for food safety supervisors of small and medium industries.

The programmes would be interactive with focused activities to facilitate an environment of practical learning. Training of personnel in food business in a pre-requisite for ensuring food safety and hygiene. The ultimate objective is to promote good sanitary and hygienic practices as per schedule 4 of Food Safety Regulations and fulfil a need of at least one trained and certified Food Safety Supervisor in every food Business Operations so that he or she could intern cascade food safety training to the food handlers in their organisations, a press release said here.

Studies have shown that an appreciable percentage of food borne illness cases can be attributed to poor sanitation and food hygiene, including poor personal hygiene and contamination of equipment and environment, the release added.

Mysuru-based food industries can participate in the training program. Participation in the event is only through invitation.